

Onion Podi Idli



Ingredients:

Plain Idlis – 2

Onions – 2 tbsp, finely chopped

Tomatoes – 1 tbsp, finely chopped

Idli Chilli Powder (Milagai Podi) – 2 tsp

Ghee – 1/2 tsp

Curry Leaves – few

Green Chillies – 1/2 tsp, finely chopped

Salt as per taste

Coriander Leaves – few

Coriander Powder – little

Method:

1. Gently score the idlis and add 1 tsp of the milagai powder.
2. Mix well and keep aside.
3. Heat little ghee in a pan.
4. Saute the onions, green chillies and curry leaves for a minute.
5. Add the tomatoes and stir well.
6. Add salt, coriander powder and stir again.
7. Add the idlis and the remaining milagai podi.
8. Mix well and cook for a minute.
9. Garnish with coriander leaves.
10. Serve at once.